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United States
Department of
Agriculture

Food Safety
and Inspection
Service

August 1985

Compilation of Meat and Poultry Inspection Issuances



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The period covered in this Issuance is June 18, 1985 to August 1985.

CHANGE TRANSMITTAL SHEET

DIRECTIVE
 REVISION
 AMENDMENT
 OTHER

CHANGE #6 TO THE MEAT AND POULTRY INSPECTION
MANUAL - Part 17 and Part 23

#6

July 1985

I PURPOSE

This document transmits changed pages and instructions for pen and ink changes to the Meat and Poultry Inspection Manual.

II CHANGES

A. Remove

Pages 120, 121 and 121a
Pages 262 and 263

Insert

Pages 120, 121, 121a and 121b
Pages 262, 263 and 263a

B. Pen and Ink Changes

1. Delete Section 17.13(j)(1) of the Manual. At the same time, renumber (2) and (3) as (1) and (2). The information contained in 17.13(j)(1) is included in § 319.702 of the MPI Regulations.

2. The following Sections of the MPI Manual have been deleted since the inception of the New Issuance Program:

Deletion

Section 8.34

Superseded by

FSIS Directive 7410.1
dated 6/29/84

Section 17.13(j)(1)

§ 319.702 - MPI Regulations

Section 20.4

Obsolete - handled by Meat
Grading Branch, AMS

Section 20.5

Obsolete - handled by Meat
Grading Branch, AMS

The last Manual Change was #5 dated July 1985.

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant
Management, T/A Plant Management, Science and Compliance
Offices, TRA, ABB, R&E

OPI: SCI/FIAD

(Pen and Ink Changes cont'd)

Deletion

Section 22.1

Sections 22.4
22.5
22.7

Section 22.17

Section 22.63

Superseded by

FSIS Directive 9020.1
dated 5/15/84

FSIS Directive 9060.4
dated 11/20/84

FSIS Directive 9080.1
dated 9/6/84

FSIS Directive 9355.1
dated 6/12/85

III CANCELLATION

This change transmittal is cancelled when contents have been incorporated into the MPI Manual.

Irwin Dubinsky
Irwin Dubinsky
Acting Director
Policy Office
Policy and Planning Staff

Attachment

10 percent of any item, the label shall read for example, "hearts and gizzards - mostly hearts," "hearts and livers - mostly livers," or "giblets - mostly gizzards."

(2) Division of giblets. A division of giblets, packed with individual bird carcasses, is permitted only to the extent that such carcasses may contain a liver, heart, and gizzard either whole or in part. In case of such division, the part shall not be less than one half the unit item heart, liver, or gizzard. Division of giblets is not permitted where shortage of giblets is the result of packing livers, gizzards, or hearts separately. Carcasses without giblets must be packed under labeling indicating "without giblets," or "parts missing."

(h) Parts Missing

"Parts missing" must appear as part of product name on all labels when product is packed without a significant part normally expected to be a part of entire carcass (drumstick, whole wing, whole leg, neck, major portion of breast, etc.).

(1) Without neck and/or giblets. When product is packed without neck and/or giblets, labeling shall indicate either, "parts missing," "without necks," "without giblets" or "without neck and giblets," whichever is appropriate. The neck is not considered gilet; if missing, the label should state "neck missing," "without neck," "without giblets and neck," "parts missing," etc. Above terms must appear on the label directly below product name.

(2) Giblets parts missing. If a processor wishes to pack carcasses with heart and gizzard only, label should reflect this in product name with wording as "frying chicken" (parts of giblets missing, or with heart and gizzard) etc.

Insert label. Appropriate and applicable wording may be supplied on an insert-type label supplementing a previously approved label without such wording. The insert label may be used only when approved main label is a transparent bag or overwrap.

(3) Gilet, parts may be missing. This term may be used on bulk-pack containers, but not on consumer-size packages.

(i) Fabricated Poultry

(1) Cuts. Unless product name is qualified to indicate deviation from a normal cut, all poultry parts must be cut according to the regulations (P-381.170). Where a cut is indicated in the regulations, the cut shall be made at that point through all tissues. In turkey breasts, neck skin from keel bone to whisker is allowed. Amounts over this must be stated on the label. In hen turkey breast, equivalent amounts of neck skin may be used.

(2) Breast cut. This cut includes white meat located on the outside of the clavicle, and attached to the breast meat. Product produced from more than one part and labeled as such shall contain natural proportions of named parts.

(3) Skin. Only sufficient skin to completely wrap product may be used. Skin overlapping is prohibited.

If skin in excess of this amount is used, product shall be labeled "skin added." An alternate method for boneless turkey thigh and breast roasts is to use not more than 15 percent skin. Test shall be done under inspector's supervision.

(j) Boneless Poultry

Deboned poultry product shall be labeled:

1. To show "kind" and "form," if not naturally deboned in large pieces (diced, chopped, finely chopped, emulsified, comminuted).

2. To show actual composition if other than natural proportions of skin and fat, as related to entire boneless carcass, are contained therein. Suitable labeling is provided by label reference to particular parts in products, i.e., comminuted, boneless chicken necks and backs, emulsified boneless chicken wings.

Alternatively, skin quantity can be indicated on the label, i.e., comminuted chicken meat with 40 percent skin (chicken necks have about 40 percent skin, chicken wings have about 35 percent skin).

3. Comminuted (kind) meat, if skin and fat are stripped from backs and necks before deboning.

4. If to be used in sausage "with kidneys and sex glands removed."

5. Cooked, if it is cooked.

(k) Canned Shredded Poultry

Shredded poultry must have shredded appearance. Mechanically deboned poultry product, produced by Bibum, Bee Hive, Paoli, and similar equipment, does not have a shredded appearance.

If product has skin in excess of natural proportions to a boneless whole bird, it must be so labeled. Most canned shredded poultry producers use cooked necks which are approximately 40 percent skin. Such product can be labeled as:

1. Shredded (kind) from necks,
2. Shredded (kind) meat with 40 percent skin, or
3. Shredded (kind) with 15 percent skin added.

(l) Poultry Treated with Additives

(1) Salt. Carcasses and parts treated with salt or other approved additive shall be labeled so that consumer is made aware that poultry has been so treated. Even though carcasses or parts may be institutionally packed, they shall be labeled to indicate additive used and its purpose.

(2) Caramel, turmeric spice. Caramel coloring and the spice "turmeric" may be included in formulas for pou-

try products, provided they are listed in the ingredients statement on the label for the product. U.S. certified colors and acceptable natural color dyes may be used if the wording "Color Added," "Artificially Colored," or similar wording appears as part of product name; such added color shall be declared in the ingredients statement by name identified as the coloring component.

(m) Smoked Product.

A product labeled "smoked" must be processed using smoke generated from hardwood, hardwood sawdust, corn cobs or from natural liquid smoke which has been transformed into a vapor (mist, fog, gas) by the application of direct heat or by mechanical means, e.g., atomization.

PACKAGING MATERIAL

Subpart 17-D

(Regs: M-317, P-Subpart N,P,T)

Packaging materials [See 9 CFR * 301.2(XXX) and 381.1(b)(59)] include * paper products (cartons, bags, * band labels, wrappers, inserts, label * stock, etc.); twine; plastics (films, * bags, semirigid materials); glass and * metal containers and closures (cans, * jars, lids); aluminum foil; or other * material used to form a container, * wrapper, label or cover in direct * contact with meat or poultry products. *

17.16 ACCEPTANCE; RESPONSIBILITY *

All packaging materials must be safe * for the intended use and may not cause * adulteration of edible products. *

(a) Identification *

All packaging materials shall be * identified by a brand name or supplier *

* identification on shipping cases,
 * invoices, or bills of lading which can
 * be traced back to a particular
 * material.

(b) Plant's Responsibility

* Official establishments are required
 * to receive written guaranties from the
 * suppliers of their food contact pack-
 * aging materials. Official establish-
 * ments shall retain in their files
 * written guaranties that the materials
 * are in compliance with the Federal
 * Food, Drug and Cosmetic Act (FFDCA) as
 * amended and all applicable food addi-
 * tive regulations. A guaranty is not
 * required for packaging materials not in
 * direct contact with meat or poultry
 * products. Examples of these are
 * shipping cartons which are not the
 * immediate container, netting placed
 * over sealed plastic wrap, labels
 * applied to cans or other containers
 * after the food is sealed inside, and
 * strapping or tape used where food
 * contact is not expected.

* The guaranty [See 9 CFR 317.20 and
 * 381.144] need not be in any specific
 * format, but must include the following:
 * 1. a statement that the material
 * complies with the Federal Food, Drug
 * and Cosmetic Act and any applicable
 * regulations,
 * 2. the brand name or code designation
 * of the material,
 * 3. the name of the supplier,
 * 4. the conditions of use of the
 * material, including temperature and
 * other pertinent limits, and
 * 5. the signature of an official of
 * the supplier (should include typed or
 * printed name and title).

* The identity of all food contact
 * packaging materials must be traceable
 * to the applicable guaranty. USDA-
 * issued acceptance letters for packaging
 * materials may not be substituted for a
 * guaranty.

(c) Inspector's Responsibility

* The inspector will permit use of
 * a material on the basis of the supplier's

guaranty unless there is a specific *
 reason to doubt the acceptability of *
 the material.

The inspector should be alert to the *
 use and performance of all food contact *
 packages and packaging materials. *
 Since certain materials may fail to *
 perform as expected (e.g., transfer *
 color or odors or otherwise affect the *
 characteristic of meat and poultry *
 products), acceptance by the inspector *
 must be based on performance under *
 actual packaging conditions.

The inspector may inspect and dis- *
 allow the use of packaging material, *
 and may retain any product in it if *
 there is reason to doubt the accepta- *
 bility of the packaging materials.

When the inspector questions the *
 acceptability of a material, assistance *
 may be requested from SCI, Food Ingredi- *
 ent Assessment Division (FIAD) at *
 (301) 344-2566. The inspector should *
 provide the supplier's name, brand name *
 or other designation for the material, *
 and the condition of use of the *
 material.

The inspector may request assistance *
 for problems relating to mechanical *
 failure of materials (e.g., defective *
 seals in cans, pouches, semirigid *
 containers and other similar materials) *
 from MPITS, Processed Products Inspec- *
 tion Division (PPID) at (202) 447-3723.

(d) Packaging Monitoring Program

SCI-FIAD conducts a monitoring *
 program involving a series of limited *
 surveys of official establishments *
 selected on a random basis. Inspectors *
 at the selected establishments are *
 requested to provide information on a *
 specified number of packaging materials *
 according to instructions provided by *
 SCI-FIAD. Using the information *
 received from inspectors, FIAD reviews *
 the material and requests additional *
 information from plant management *
 and/or suppliers to confirm compliance *
 with applicable regulatory criteria.

17.17 STOCKINET

Properly labeled or marked product may be covered with loosely woven stockinet, provided the marks are plainly visible through the covering.

17.18 TALC; STARCH; ALUMINUM FOIL

A small quantity of food grade talc or starch dusted on plastic films to prevent sticking is considered harmless.

Lead-free aluminum foil and its products are not toxic. However, products with considerable quantities of salt or acidic ingredients, such as tomatoes, vinegar, barbecue sauce, etc., may corrode the aluminum packaging material and cause package failure and product contamination. To prevent corrosion, such material should be coated with an approved resinous or polymeric substance and should withstand temperatures up to 450F. (see section 17.16).

CHEMISTRY

Subpart 23-A

(Regs: M-318; P-Subpart 0)

23.1 CHEMISTRY LABORATORIES

(a) Type of Analysis

Chemistry laboratories conduct general chemical analysis of meat and poultry products to determine moisture, protein, salt, nitrite, nitrate, total fat, animal fat, etc. They also analyze products for chemical residues, nonmeat or nonpoultry food additives, and preservatives. Various nonfood compounds and packaging materials used in federally inspected plants are reviewed by the FSIS Food Ingredient Assessment Division (FIAD) Laboratory in Beltsville, MD. See Subpart 17-D for Packaging Materials and see Subpart 8-F for Nonfood Compounds.

(b) Type of Laboratories

(1) FSIS Science Field Service Laboratory. The FSIS Field Service Laboratory is the official laboratory that analyzes meat and poultry samples selected and submitted by the USDA Inspector.

Addresses and telephone numbers and designated geographical service areas of these laboratories may be found in the Meat and Poultry Inspection Directory.

(2) Approved Quality Control Laboratory. A plant or commercial laboratory approved by MPITS Processed Products Inspection Division to analyze samples in conjunction with approved quality control systems.

(3) Accredited Laboratory. A non-Federal Chemistry Laboratory accredited by FSIS Science Chemistry

Division only for analysis of water, protein, salt, and fat and/or for certain specific chemical residues in meat and poultry products.

The inspector must use results from an Accredited Laboratory with the same authority as from a FSIS Field Service Laboratory.

Names, addresses, and telephone numbers of Accredited Laboratories are listed in the Meat and Poultry Inspection Directory.

(c) Types of Samples

(1) Verification Samples. When a plant is under Approved Quality Control, verification samples are submitted to the Field Service Laboratory to determine accuracy of such control.

(2) Split Samples. Split samples are two or more sample units, identified with the same three digit sample numbers, that have been selected from the same carefully prepared randomly selected meat or poultry food sample so that each split sample will provide equivalent chemical analytical results.

When an establishment requests the inspector to use an accredited laboratory in lieu of an FSIS Field Service Laboratory for chemical analysis of a meat and poultry food product, the inspector must select split samples and provide one portion of the split sample to the accredited laboratory and retain the remaining portion. Unless otherwise directed the inspector should randomly select 20 percent (1 of 5) of the retained split samples to send to the FSIS Field Service Laboratory to determine the continued analytical capability of the accredited laboratory. The remaining retained split samples may be returned to the establishment management after having received the results from the Accredited Laboratory and after the

split sample has been selected for the FSIS Field Service Laboratory.

(3) **Dual Purpose Samples.** These serve both as split samples and verification samples. See 18.24 (1), Option 2.

(4) **Correlation of Results.** Field Service Laboratories shall summarize split sample results on a biweekly basis, using FSIS Form 6200-2 (Meats) or 6200-3 (Residues). Send one copy to Science Chemistry Division.

Accredited Laboratories, if a plant laboratory, shall summarize official sample results and report them biweekly to Science Chemistry Division on the appropriate FSIS Form which will also be signed by the inspector.

The two sets of results will be matched by computer to provide an ongoing check of the Accredited Laboratory's continued analytical capability.

When unacceptable analytical capability is determined, and corrective actions are not taken, the Regional Director (RD) will be advised and the Accredited Laboratory will be removed from the Meat and Poultry Inspection Directory.

The official use of Accredited Laboratory's results is at RD's discretion.

Because split samples are only to determine the continued analytical capability of an Accredited Laboratory, such sample results are not routinely returned to the inspectors.

23.2 SAMPLE SELECTION

(a) Meat or Poultry Product

All samples should be randomly selected and adequately represent batches and/or lots.

For chemical analysis, select approximately a 1-pound sample (but not less than 12 ounces), except where otherwise specified for

certain products and procedures, such as in cooked sausage having to comply with the 30 percent fat limitation, where a sample consists of three 1-pound units selected over a production lot.

A sample may be a whole unit, more than one unit, or various portions of a unit. A unit is a single processed piece (can, package, etc.).

(1) **Packaged Product.** If the unit weighs less than 12 ounces, select enough units to provide a sample weighing approximately 1 pound. If the sample weighs more than 1½ pounds, either send the entire unit or chop the entire unit as noted in Section 23.3(d).

(2) Canned Product.

(i) **Unopened (all types).** Select one unopened unit. If the unit weighs less than 12 ounces, select enough units to provide a sample weighing approximately 1 pound.

(ii) **Opened (further processed, i.e., slicing or bulk packaging).**

Randomly select from various areas of one unit, enough sections or slices to provide a sample weighing approximately 1 pound.

(b) Nonmeat-Nonpoultry Items

Articles known to be unacceptable should not be selected. Laboratory analysis of such articles usually does not serve a useful purpose.

(1) **Ingredients.** Dry mixtures should be selected and submitted in a smaller size plastic film bag (approximately 3 x 6 inches flat) and the bag should be about three quarters filled.

Submit each liquid sample in a 4-oz., narrow-mouth plastic bottle.

(2) Nonfood Compounds.

Generally, these compounds need not be sampled. The inspector will check the "List of Proprietary *

* Substances and Nonfood Compounds" to
* see if compounds are listed. If
* there is any doubt about a material
* listed in the "List of Proprietary
* Substances and Nonfood Compounds,"
* the inspector should contact
* SCI-FIAD at (301) 344-2566 before
* sending a sample. The inspector may
* call collect if FTS is not available.
* SCI-FIAD will advise the inspector on
* proper sampling technique and shipping
* instructions. (See Subpart 8-F for
* Nonfood Compounds).

* (3) Packaging Materials.

* Generally, these materials need not
* be sampled. Plant management must
* maintain a file containing guaranties
* for all food contact packaging
* materials in the establishment. The
* inspector will permit use of materi-
* als on the basis of such guaranties
* unless there is a specific reason to
* doubt the acceptability of the
* materials.

* If there is any doubt about the
* acceptability of a food contact
* packaging material, the inspector
* should contact SCI-FIAD at
* (301) 344-2566 before sending sample.
* The inspector may call collect if FTS
* is not available. SCI-FIAD will
* advise the inspector on proper
* sampling technique and shipping
* instructions. (See Subpart 17-D for
* Packaging Materials).

* (4) Packaging Monitoring Program.

* SCI-FIAD conducts a monitoring
* program involving a series of
* limited surveys of official
* establishments selected on a random
* basis. Inspectors at the selected
* establishments are requested to
* provide information on a specified
* number of packaging materials
* according to instructions provided
* by SCI-FIAD. Using the information
* received from inspectors, FIAD
* reviews the material and requests
* additional information from plant
* management and/or suppliers to
* confirm compliance with applicable
* regulatory criteria.

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CHANGE TRANSMITTAL SHEET

DIRECTIVE
 REVISION
 AMENDMENT
 OTHER

CHANGE #7 TO THE MEAT AND POULTRY INSPECTION
MANUAL - Part 27

#7

August 1985

I PURPOSE

This document transmits changes to the Meat and Poultry Inspection Manual.

II CHANGES

Remove

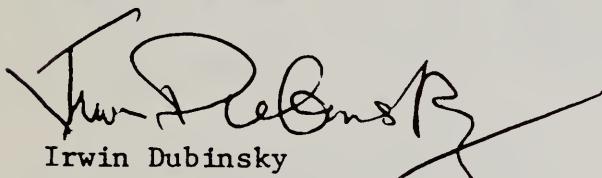
Pages 290 and 291

Insert

Pages 290, 291 and 291a

III CANCELLATION

This change transmittal is cancelled when contents have been incorporated into the MPI Manual.



Irwin Dubinsky
Director
Policy Office
Policy and Planning Staff

Attachment

The last Manual Change was #6 dated July 1985.

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant
Management, T/A Plant Management, Science and Compliance
Offices, ABB, TRA, R&E

OPI: MPITS/PPID

a safety button or flip panel, such should also be checked to ensure proper sealing.

(3) Flexible containers. All flexible containers (pouches) must be packaged in an immediate overcarton. Remove each container from its overcarton and observe for possible vacuum loss, swelling delamination, and leakage. Inspect each side of the container for cuts, cracks, scratches, food material, punctures, missing labels, foreign material, etc. Check pouches for improper closure seals (defined in section 27.1).

(4) Semi-rigid containers. Such containers come in a variety of types and sizes and are generally either sealed as a conventional metal container (double seam) or more commonly by heat sealing. If the container has a double seam, the procedures in section 27.15(c)(1) should be followed. If the container is heat sealed, the seal area should be examined for entrapped matter, delamination, leakage, etc. The containers should be examined for punctures, cracks, etc. All semi-rigid containers, like flexible containers, must be packaged in an immediate overcarton.

* **(5) Metal containers for meat extracts.** Reference MPI Regulation Sections § 319.720 and § 319.721. * Meat extracts and fluid extracts of meat are not heat-processed (retorted) but are preserved by low moisture and high salt levels. The container protects the product from direct contamination.
 * MP Form-68, Imported Meat and Poultry Product Inspector Record, will be used by the import inspector to score the condition of the container. The section of the MP Form 68 marked "Condition of Container" will be used and all defects defined below will be scored as MAJOR. The remaining code blocks are NOT to be used.

1. If there are punctures, slits, * cracks, or openings in the metal, * score in Code 220 (Punctured Cans). *
2. If seams are broken, cracked, * fractured or malformed, with an * indication that an opening in the * seam exists, score in Code 224 * (Improper Seams). *
3. If product is leaking or if * there is evidence of leakage, score * in Code 227 (Other). *
4. If any part of the container is * crushed resulting in an opening in * the container or crushed to the * extent that a determination cannot * be made as to whether or not there * is an opening, score in Code 222 * (Major Dent). *
5. If there is deep pitted rust * to the extent that the container is * perforated; i.e., completely through * the metal or nearly perforated, score * in Code 223 (Rust). *
6. Rust that can be wiped off the * container and has only etched or * slightly pitted the metal, do not * score.

27.16 PRODUCT EXAMINATION; INCUBATION.

(a) Product Examination.

It shall be conducted in accordance with the sampling plan and defect criteria provided on MP Form 68. Examples of foreign matter found during product examination that are considered critical defects include glass fragments, metal, wire and stones. Other defects that should be noted include off-odor and color, abnormal product consistency, etc.

(b) Sample Incubation

Provided the lot has been found acceptable on the condition of container examination and product examination, samples shall be incubated for further assurance of container integrity and the product's shelf stability. The inspector shall place

the lot on hold and notify the regional office when abnormal containers develop during incubation.

1. Incubation samples shall consist of 24 units, randomly selected from the lot being examined.

2. Only sound, normal-appearing containers shall be selected for incubation.

(c) Incubation Procedures

1. Incubation of samples shall be consistent with current MPI regulations (§ 318.11(i)). For flexible and semi-rigid containers, a 20-day incubation period is required unless otherwise instructed by Foreign Programs Division.

2. If the incubator temperature drops below the minimum temperature specified in the MPI regulations, the temperature shall be readjusted and the incubation time extended for the time the samples were held at the lower temperature. Conversely, if the incubator temperature exceeds the maximum temperature specified in the regulations, the same procedure shall be followed. **EXCEPTION!** If the incubator temperature ever exceeds 103°F., the test shall be terminated, the samples removed, the incubator temperature returned to within the acceptance range, and new randomly selected samples incubated for the required number of days.

(d) Lot Release Before Completion of Incubation

All applicable inspection procedures, including incubation, must be accomplished before marks of inspection are applied and canned shelf stable product is determined to be acceptable and released.

(e) Handling of Abnormal Containers

All abnormal containers found during the condition of container examination, and all containers that develop abnormalities during incubation shall be handled in the following manner by the inspector. (NOTE: Containers that develop apparent abnormalities during

incubation should be allowed to adjust to room temperature before a final evaluation is made regarding containers condition.)

(1) Reporting procedures. When any abnormal containers are found, the inspector shall immediately inform the circuit supervisor. The inspector or supervisor shall then immediately contact, by telephone, the Microbiologist-in-Charge at the designated Multidisciplinary Laboratory (i.e., Athens, St. Louis or San Francisco), and the Regional Office so that Foreign Programs Division may be alerted. The following information shall be reported:

1. Name of the inspector, location and telephone number;
2. Foreign establishment number and name;
3. Product name, container type and size, and container code;
4. Where abnormalities were found (i.e., incubator, condition of container examination, warehouse), a description of the defect(s) and the approximate number of abnormalities.
5. Size of lot(s) under retention and whether there is any evidence of additional abnormalities; and,
6. Any other pertinent information.

The inspector shall subsequently inform the broker of the actions taken.

(2) Submission of samples. The Microbiologist-in-Charge will provide instructions regarding submission of samples (e.g., number of abnormal and normal containers, method of shipment, etc.). The inspector shall immediately ship the laboratory samples with the completed MP Form 6000-1. If for any reason samples cannot be shipped immediately, such should be placed under security and held under refrigeration (not frozen).

(3) Inspection of other lots. Subsequent lots of similar product from the same producer shall be inspected for any evidence of similar defects. If

similar defects are found the lot shall be placed on hold and the regional office and Microbiologist-in-Charge notified.

(4) Disposition of retained product.
The inspector will be informed, through supervisory channels, of the disposition of the product being held.

(f) Canned; Perishable

Perishable "Keep Under Refrigeration" Canned Product applies to all meat products that are packed in hermetically sealed containers (airtight) and are intended to be kept refrigerated at all times.

(1) Condition of Container

Examination. Such examination shall be consistent with the procedures provided for Shelf Stable, Heat-Processed Product (see section 27.15) and MP Form 68.

(2) Product Examination. Such examinations shall be consistent with the procedures provided for Shelf Stable Heat-Processed Product and MP Form 68. In addition, for solid-packed product such as canned hams and picnics, slab bacon, or other products primarily of a solid unit, the inspector shall observe all outer surfaces and make at least one cut through the product to check inner surfaces for defects, possible product discoloration indicative of underprocessing, etc. (Submission of samples to the laboratory for internal temperature is discussed in section 27.17(c)(2)).

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

45-85

6-18-85

NEW CANADIAN EXPORT REQUIREMENTS

Canadian meat and poultry officials have informed FSIS that beginning August 1, 1985, the Canadian label or carton registration (approval) number must be entered on the MP Form 130, immediately following the product description. When entering the label registration (approval) number, inspection personnel should check to see that the product description as registered with the Canadian Labels Section is entered correctly on the export certificate.

Canadian officials have also informed FSIS that a continuation sheet as specified in Attachment 2 of FSIS Directive 9060.1 may be attached to the MP Form 130 provided that the following statement is typed in the remarks section: "CONTINUATION SHEET ATTACHED."

This information will be published in an FSIS directive at a later date.



Deputy Administrator
Meat and Poultry Inspection Operations

DISTRIBUTION: All MPI Offices
T/A Inspectors, Plant
Management, T/A Plant
Management, Science and
Compliance Offices, TRA,
R&E

NOTICE EXPIRES:

When included in an FSIS
Directive

OPI:

ECD/IP

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

46-85

6-18-85

CANADA MODIFIES HYPERCHLORINATED WATER REQUIREMENTS FOR USE ON PRODUCT

I. Purpose.

Canadian inspection officials have informed FSIS that they have modified their requirements permitting chlorine treatment of water for use on product.

II. Poultry.

Poultry slaughter plants that export to Canada may treat water to a maximum of 20 ppm available chlorine for the rinsing of poultry carcasses.

A. Rinsing of carcasses:

1. Includes the final wash at the end of the evisceration line, the chiller water, and/or any spray following the chilling of the birds.

2. Does not include reprocessing and rinsing because of contamination by digestive tract contents as permitted by U.S. regulation 381.91(b)(1).

B. Controls. Individual poultry plants that wish to treat water up to 20 ppm must first submit a quality control system for hyperchlorination of water to the Office of the Deputy Administrator, Meat and Poultry Inspection Technical Services (MPITS) for approval. Upon approval by MPITS, the system must then be submitted to Agriculture Canada for approval.

C. Hyperchlorination statement. The following statement must be typed in the 'Remarks' section of MP Form 130, as applicable:

1. If water is hyperchlorinated: "The poultry contained in this shipment has not been subjected to chlorine disinfection as permitted by U.S. regulations 381.91(b)(1), but has been rinsed in hyperchlorinated water not exceeding 20 ppm available chlorine."

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Management, T/A Plant
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Compliance Offices, TRA,
R&E, ABB

NOTICE EXPIRES:

When included in an
FSIS Directive

OPI:

IP/ECD

2. If water is not hyperchlorinated: "The poultry contained in this shipment has not been subjected to chlorine disinfection as permitted by U.S. regulations 381.91(b)(1), nor has it been chilled in hyperchlorinated water."

III. Other Species.

A. There are no provisions at this time for the addition of chlorine to water for wash or rinse operations for species other than poultry. Those companies that might wish to apply for permission to use hyperchlorinated water on other species should apply to:

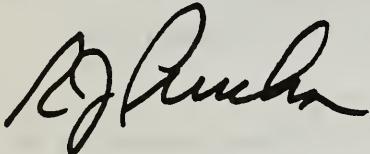
D. C. Kirkpatrick
Chief, Chemical Evaluation Division
Health Protection Building
Health and Welfare Canada
Tunney's Pasture
Ottawa, Ontario, K1A 0L2
(613) 990-8987

B. Documentation. Applicants should be prepared to submit a quality control system for hyperchlorination of water and documentation to the effect that the additive (chlorine):

1. Is efficacious for the given purpose.
2. Complies with safety and residue requirements.

C. Hyperchlorination Statement for Meat. The hyperchlorination statement to be used for meat is as follows: "The meat or meat products contained in this shipment have not been subjected to hyperchlorinated water."

This information will be added to an FSIS directive at a later date.



Deputy Administrator
Meat and Poultry Inspection Operations

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

47-85

6/27/85

Cooked/Roast Beef - Cooked Corned Beef Processing

This Notice emphasizes FSIS' concerns for the potential health hazards that may occur wherever the processing or handling of cooked/roast beef or cooked corned beef products is not being accomplished as required by MPI Regulations, Section 318.17, or where operational or environmental sanitation may be less than acceptable. These concerns are substantiated by data that identify post process (after cooking) contamination as the main cause of positive salmonella findings.

FSIS' concerns remain constant regarding the daily productions of these products. However, when or where ambient temperatures, due to the warmer months of the year or the geographical locations of establishments, begin to exceed 60° F., the potential for problems increases. In these situations, the Microbiology Division, Science, will increase the frequency of surveillance sampling. Upon receipt of this Notice, the IIC shall closely review all aspects of the processing, handling, and storage of cooked/roast beef or cooked corned beef, and ensure that:

1. A written processing procedure, prepared by the establishment and approved by the Regional Office, is on file.
2. The written procedure conforms to the MPI Regulations, Section 318.17, and identifies all details of the processing activities performed.
3. Establishments adhere to the written and approved procedures and maintain an acceptable level of operational and environmental sanitation.
4. Post process contamination of product does not occur; i.e., contact between raw and heat processed product by employees, product flow, equipment, etc.

The IIC shall also maintain documentation identifying types and frequencies of inplant inspection checks performed. Until further notice, documentation shall be in a format acceptable to the Circuit Supervisor.

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, ABB, TRA, R&E

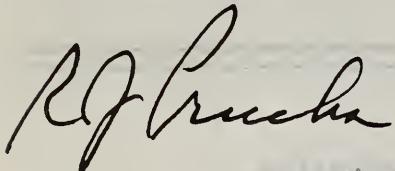
NOTICE EXPIRES:

7-1-86

OPI: MPIO/RO

Circuit Supervisors shall make special efforts to review portions of cooked/roast beef and cooked corned beef procedures to ensure that inspectors and establishments assume their proper roles and responsibilities and that the requirements of MPI Regulations, Section 318.17, are consistently met.

The IIC shall discuss the contents and concerns of this Notice with owners/operators of establishments. Such discussions shall be documented, dated, and signed by involved parties and filed with the approved processing procedures.



Deputy Administrator
Meat and Poultry Inspection Operations

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

48-85

7-2-85

USE OF FACILITY HANDBOOKS

The small existing facility handbook titled "Federal Facilities' Requirements for Small Existing Meat Plants" was updated and republished in April 1985. This handbook is oriented to the minimum facility requirements necessary for producing wholesome products in small existing red-meat plants. This handbook provides basic policy guidance in evaluating essential requirements for small existing facilities when application is made for Federal inspection on a voluntary or involuntary basis.

When new construction or modifications to existing facilities are considered, all evaluation criteria will be governed by the standards set forth in Agriculture Handbook 570, "U.S. Inspected Meat and Poultry Packing Plants--A Guide to Construction and Layout."

John W. Sturmer
John W. Sturmer
Deputy Administrator
Meat and Poultry Inspection Operations

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, ABB TRA, R&E

NOTICE EXPIRES:

12-1-85

OPI:

MPITS/FESD

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS NOTICE

49-85

7-19-85

MEMORANDUM OF UNDERSTANDING BETWEEN AMS AND FSIS

FSIS Notice 38-84, dated July 5, 1984, was published to distribute copies of a Memorandum of Understanding (MOU) between Agricultural Marketing Service (AMS) and Food Safety and Inspection Service (FSIS). That MOU was signed on June 7, 1984, by the respective Agencies' Administrators delegating limited retention authority to meat and poultry graders and supervisors.

The final rule titled *Regulations for Federal Meat Grading and Certification Services; Product Control Authority*, which gives the retention authority to AMS, was published in the *Federal Register* on Friday, April 12, 1985, Volume 50, No. 71. Therefore, AMS has updated their instruction to their graders and supervisors. FSIS field supervisory personnel should familiarize themselves with the information in the attached AMS Notice L(MGC)915-5, G19.

This Notice cancels FSIS Notice 38-84.

Deputy Administrator
Meat and Poultry Inspection Operations

Attachments

- 1 - MOU Between AMS and FSIS
- 2 - AMS Notice, L(MGC)915-5 - G19

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, ABB, TRA, R&E

NOTICE EXPIRES:

8-1-86

OPI:

MPIO/RO

MEMORANDUM OF UNDERSTANDING
BETWEEN THE
AGRICULTURAL MARKETING SERVICE, USDA
AND THE
FOOD SAFETY AND INSPECTION SERVICE, USDA

This Memorandum of Understanding delegates retention authority vested in the Food Safety and Inspection Service (FSIS) to the Livestock (LS) and Poultry (PY) Divisions, Agricultural Marketing Service (AMS). The delegated retention authority is limited to products or facilities of questionable wholesomeness or sanitation in the absence of the FSIS inspector. Additionally, it is limited to those operations or departments of establishments where LS or PY Division activities are being performed.

Therefore, AMS and FSIS mutually agree that:

A. AMS shall:

1. Distribute appropriate FSIS inspection procedures to all meat and poultry graders and supervisors.
2. Perform limited inspection procedures in accordance with FSIS instructions, standards, and regulations in the absence of the FSIS inspector and only in those operations or departments of establishments where LS or PY Division activities are being performed.
3. Ensure that graders and supervisors take proper action when applying U.S. Retained/U.S. Rejected tags to identify products and/or facilities for noncompliance with inspection requirements.
4. Notify the local FSIS inspector and provide details of any action taken requiring the use of U.S. Retained/U.S. Rejected tags.
5. Upon request of the local FSIS inspector, provide any additional information and assistance that may be required to correct the situation.
6. Return both portions of the U.S. Retained/U.S. Rejected tag to the local FSIS inspector upon resolution of the situation.

B. FSIS shall:

1. Provide the LS and PY Divisions with appropriate inspection procedures for retaining unwholesome product and/or suspending unsanitary operations.
2. Provide the LS and PY Divisions with an adequate supply of Form MP 35, U.S. Retained/U.S. Rejected tag.
3. Make all final decisions regarding the wholesomeness of products or the sanitary conditions of equipment and facilities.

U.S. DEPARTMENT OF AGRICULTURE
AGRICULTURE MARKETING SERVICE

William T. Wherry
Acting Administrator

June 7, 1984
Date

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE

David L. Gause
Administrator
6/4/84
Date

AVAILABLE TO INDUSTRY

ACTION BY: All MGC Supervisors and Graders

Control and Retention
of Meat and Meat Products

I PURPOSE

The rules and regulations governing the grading and certification of meat and meat products have been revised to provide Meat Grading and Certification (MGC) Branch supervisors and graders the authority to control the movement and use of meat and meat products which do not comply with the regulations or that need to be held pending the results of an examination. In June 1984, Food Safety and Inspection Service (FSIS) delegated retention authority to MGC Branch supervisors and graders during the absence of the FSIS inspectors in operations or departments of establishments where grading and certification duties are performed. This Instruction outlines the procedures for MGC Branch supervisors and graders to follow when using the product control authority granted by the regulations or retention authority delegated by FSIS.

II POLICY

The product control authority granted to supervisors and graders is designed to control only those products that have been determined not to be in compliance with meat grading regulations or are held pending the results of an examination and are involved in, or in the vicinity of, ongoing grading and certification programs. Product control authority shall not be used to control products outside of the grading and certification programs conducted by the MGC branch. For example, once a controlled product is removed from the vicinity of any phase of a certification program and designated by the applicant for commercial channels, the control identification shall be removed and the product released. Exercising product control authority in this manner will not restrict normal commercial marketing and will contribute to maintaining the integrity of officially graded and certified products.

The responsibility for maintaining the wholesomeness and sanitation of meat and meat products is shared by all parties involved in the production and marketing systems. Although FSIS has the primary responsibility for this activity, the MGC Branch is committed to assist them in their efforts whenever possible. In

DISTRIBUTION:	OPI:	MANUAL MAINTENANCE INSTRUCTIONS:	Page 1
MGC 3	MGC Br.	Remove and Destroy MGC Notice 84-7. File this Instruction.	4-19-85

(III A 2)

a Complete all applicable sections of Form MP 35, "U.S. Retained/U.S. Rejected" tag (Exhibit A). Form MP 35 will be considered a U.S. Retained tag when completed for use on meat or meat products or their containers. When identifying equipment, utensils, rooms, or compartments, Form MP 35 will be considered a U.S. Rejected tag. Supervisors and graders are responsible for maintaining a sufficient supply of Form MP 35. Form MP 35 may be obtained from in-plant inspectors or the main station office.

b Detach the main body of the U.S. Retained/U.S. Rejected tag and secure it to the product, equipment, or entrance to the area where the noncompliant condition occurs.

c Retain the completed stub from the U.S. Retained/U.S. Rejected tag.

3 As soon as possible after securing the product, equipment, and/or area as described, MGC Branch personnel shall notify the responsible FSIS supervisor and provide details of the action taken. Upon request of the FSIS supervisor, MGC Branch personnel will provide any additional information and assistance that may be needed to act on or correct the situation. In the event unsanitary conditions of a minor nature are observed and corrective action is taken by plant management, the use of U.S. Retained/U.S. Rejected tags may not be necessary. In this type of situation, prior notification of FSIS is not necessary. NOTE: "U.S. Retained/U.S. Rejected" tags are official documents and shall not be removed by anyone other than an authorized USDA representative.

4 FSIS personnel will make all final decisions regarding the wholesomeness of products or the sanitary condition of equipment and facilities.

5 MGC Branch personnel shall notify the main station office of their actions and any FSIS action taken. The MGC Branch supervisor shall ensure that proper steps are taken when U.S. Retained/U.S. Rejected tags are used to identify products and/or facilities for noncompliance with inspection and sanitation requirements. Upon resolution of the situation, MGC Branch personnel, if necessary, will return both sections of the used U.S. Retained/U.S. Rejected tag to the responsible FSIS supervisor.

6 The main station office shall maintain a written record of all incidents where a supervisor or grader uses a U.S. Retained/U.S. Rejected tag to identify products and/or facilities for noncompliance with inspection and sanitation requirements.

(III B 5)

processing into commercial items or shipping in commercial channels. However, in the case of product(s) bearing incorrect marks of grading or certification, FSIS personnel must first receive concurrence from appropriate MGC Branch personnel prior to releasing the product. MGC Branch supervisors shall ensure that their counterparts in FSIS are fully aware of any products on extended control in their respective areas of responsibility. When product is released by FSIS personnel, the Product Control tag(s) shall be promptly returned to an MGC branch supervisor or grader.

5 Supervisors and graders shall make every effort, within the scope of their authority, to minimize control periods. However, when it becomes necessary to control product(s) beyond the end of the workshift, supervisors and graders shall promptly notify the main station office of the product and circumstances that warrant an extended control period. As necessary, the main station supervisor shall notify appropriate MGC Branch personnel of the product(s) on extended control to ensure continued control and proper disposition. For example, a frozen finished product is rejected for noncompliance with the 72-hour temperature requirements although it remains in compliance with FSIS regulatory requirements. The assigned grader places product control tags on the product and notifies the main station office of the rejection. The main station supervisor can now take appropriate action, in the form of notifications and assignments, to monitor disposition of the rejected product in accordance with MGC Branch instructions.

6 Supervisors and graders are responsible for maintaining a sufficient supply of Product Control tags. Product Control tags may be obtained from the main station office. The main station office shall maintain a record of the Product Control tags by serial number issued to each supervisor and grader.


EUGENE M. MARTIN, Chief
Meat Grading and Certification Branch
Livestock and Seed Division

Attachments

MP FORM 35
MAY 1973

U.S. DEPARTMENT OF AGRICULTURE
ANIMAL AND PLANT HEALTH INSPECTION SERVICE

U.S.
 REJECTED
U.S.
 RETAINED

NOTICE - This tag may be detached
only by an authorized employee of the
UNITED STATES DEPARTMENT OF
AGRICULTURE.

NO. B 0786896

U.S. REJECTED
 U.S. RETAINED

NO. B 0786896

(SEE REVERSE)

U.S.
 REJECTED
U.S.
 RETAINED

ITEM TAGGED AND LOCATION

REASON FOR TAGGING

TAG APPLIED BY _____ DATE _____

REMARKS

PLANT OR EST. EMPLOYEE NOTIFIED

FORM LS-10
(2-84)

NO.

U.S. DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
LIVESTOCK DIVISION



DO NOT REMOVE TAG
OR
USE PRODUCT
WITHOUT AUTHORIZATION

(SEE REVERSE)

NO.

PRODUCT TAGGED

NO. OF CONTAINERS

The product(s) or container(s) to which this tag is attached is (are) controlled under authority of the Agricultural Marketing Act and is (are) not to be used, moved or altered in any manner without the expressed permission of an authorized representative of the United States Department of Agriculture. The unauthorized removal or alteration of this tag or utilization of the tagged product(s) is a violation of the Agricultural Marketing Act of 1946, as amended and regulations issued thereunder.

REMARKS:

AUTHORIZED EMPLOYEE DATE

PRODUCT CONTROL

LOCATION AND REMARKS:

AUTHORIZED EMPLOYEE DATE

FORM LS-10 (2-84) (Reverse)

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

55-85

7-29-85

CHANGE OF DESTINATION LABORATORIES FOR CERTAIN SAMPLES

This notice is to inform FSIS personnel of the change of destination laboratories for certain import and domestic non-residue food chemistry samples. The change of destination is to reduce transshipment of samples among Field Service Laboratories and balance the workload with the available staffing resources.

The destination changes effected by this notice are:

STATE	FROM	TO
Minnesota	Western Laboratory (601)	California State Contract Laboratory (626)
Wisconsin	Western Laboratory (601)	California State Contract Laboratory (626)
Louisiana	Midwestern Laboratory (2901)	Kentucky State Contract Laboratory (2126)
Michigan	Midwestern Laboratory (2901)	Kentucky State Contract Laboratory (2126)
Massachusetts	Eastern Laboratory (1301)	Webb Foodlab, Inc. (3777)

The samples for laboratory inspection should be forwarded to the following laboratories according to the territory indicated:

FIELD SERVICE LABORATORIES

LABORATORY AND CODE	ADDRESS	TERRITORY COVERED
WESTERN LABORATORY, San Francisco, CA Chemistry (601). All services are provided.	Mr. James Hess Chemist-in-Charge USDA, FSIS, SCIENCE Western Laboratory P.O. Box 2423 San Francisco, CA 94126	AK, AS, CA (ONLY PORTS OF ENTRY AND DESTINATION INSPECTION PLANTS IN OAKLAND AND SAN FRANCISCO - i.e. I 61, I 70 AND I 72) GU, HI, ND, SD;

DISTRIBUTION: All MPI Office
T/A Inspectors, Plant
Management, T/A Plant
Management, Science and
Compliance Offices, ABB
TRA, R&E

NOTICE EXPIRES:

8-1-86

OPI:

SCI/FSLD

LABORATORY AND CODE

ADDRESS

TERRITORY COVERED

California State Contract Laboratory (626). Only Domestic and Import non-residue food chemistry services are provided.

Mr. Roland Himley
California Department of Agriculture
Division of Inspection Services, Meat Laboratory
3292 Meadow View Rd.
Sacramento, CA 95823

AZ, CA (EXCEPT PORTS OF ENTRY AND DESTINATION INSPECTION PLANTS IN OAKLAND AND SAN FRANCISCO - i.e. I 61, I 70, and I 72), ID, MN, MT, NE, NV, OK, OR, TX, UT, WA, WI, WY;

MIDWESTERN LABORATORY, St. Louis, MO Chemistry (2901). All services are provided.

Ms. Carolyn Henry
Chemist-in-Charge
USDA, FSIS, SCIENCE
Midwestern Laboratory
Bldg. 105D, Rm 344
4300 Goodfellow Blvd.
St. Louis, MO 63120

CO, KS, MO, NM;

Kentucky State Contract Laboratory (2126). Only Domestic and Import non-residue food chemistry services performed.

Mr. Ernest Collins
Kentucky State Contract Laboratory
Department of Agriculture
613 Teton Trail
Frankfort, KY 40601

DC, DE, IL, IN, KY, LA, MD, MI, NJ, OH, PA, TN, VA, WV;

EASTERN LABORATORY
Athens, GA
Chemistry (1301). All services performed.

Mr. R. W. Woods
Chemist-in-Charge
USDA, FSIS, SCIENCE
Eastern Laboratory
P.O. Box 6085
Athens, Ga 30604

AL, FL, GA, ME, MS, NC, NH, PR, VI, VT;

Contract Chemistry Laboratory, Webb Foodlab, Inc. (3777)
Only Domestic and Import non-residue food chemistry services performed.

Dr. Neil Webb
Webb Foodlab, Inc.
703 West Johnson St.
Raleigh, NC 27603

AR, CT, IA, MA, NY, RI, SC.

This instruction does not apply to accredited laboratory (split, companion) samples or letter mail. Inspectors should continue to follow the current MPIO procedures for these samples.

This change is effective upon receipt of this Notice and will remain in effect 1 year or until rescinded by the Director, FSLD. Therefore, FSIS Notice 1-85 dated 1-14-85 is cancelled.



acting Deputy Administrator
Meat and Poultry Inspection Operations

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

11,240.5

7/24/85

PLASTIC CONE DEBONING CONVEYORS

I. PURPOSE

This Directive describes the sanitary condition at which plastic cone deboning conveyors must be maintained for use in federally inspected poultry plants.

II. RESERVED

III. REASON FOR ISSUANCE

To provide instruction to inplant personnel regarding sanitary levels for the plastic-type cone deboning conveyors.

IV. REFERENCES

MPI Regulation 381.53

V. USE OF CONES

Plastic cones are used to support poultry carcasses during processing. The cones are extremely susceptible to nicks made by plant personnel's knives and poultry bones. Because meat, fat, and other matter from the poultry accumulate in the nicks, it is difficult to clean the cones. The accumulated residue is not only unsightly, but also provides a substrate for bacterial growth that can contaminate product. Also, small pieces of plastic can adhere to product.

VI. REQUIRED CONDITION OF CONES

A. Acceptable plastic cones are smooth to the touch, impervious, and are not discolored with tissue and blood after cleaning. Rough cones or cones with pinkish discolorations after cleaning need to be replaced. To help determine if cones need replacing, compare their feel and color to that of a new one.

B. The inspector in charge and the plant manager should agree on a refinishing or replacement schedule to ensure that cones are maintained in the required condition.

Deputy Administrator
Meat and Poultry Inspection Operations

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

9233.1

8/2/85

EXPORT REQUIREMENTS FOR GRENADA, WEST INDIES

I. PURPOSE

This directive describes requirements for meat and poultry products exported to Grenada, West Indies, from the United States.

II. (RESERVED)

III. (RESERVED)

IV. REFERENCES

Part 318, Meat Inspection Regulations; Subpart M, Poultry Products Inspection Regulations.

V. FORMS AND ABBREVIATIONS

The following will appear as abbreviated in this directive:

MP Form 130 - Meat and Poultry Export Certificate of Wholesomeness.

VI. GENERAL REQUIREMENTS

A. Permits. The importer must obtain an import permit issued by veterinary authorities of the Grenada Ministry of Agriculture for entry of all meat and poultry product.

B. Certification.

1. Meat and poultry export certificates must be signed by an FSIS veterinarian.

2. Issue MP Form 130 with the following statements in the "Remarks" section:

a. "The United States is free from exotic notifiable animal diseases such as foot and mouth disease, African swine fever, hog cholera, avian influenza and exotic Newcastle disease."

DISTRIBUTION: All MPI Offices; T/A Inspectors;
Plant Management; T/A Plant Management;
Science and Compliance Offices; TRA; R&E

OPI: Export Coordination Division, IP

b. "Vaccination against the above diseases is not permitted in the United States."

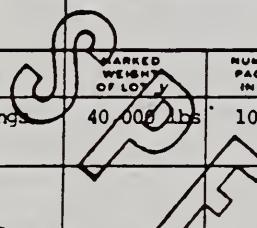
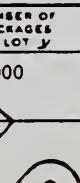
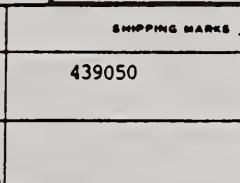
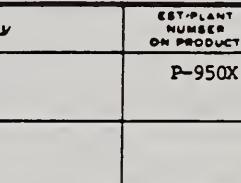


Deputy Administrator
Meat and Poultry Inspection Operations

Attachment

MP Form 130, Meat and Poultry Export Certificate of Wholesomeness

FSIS DIRECTIVE 9233.1
Attachment

MEAT AND POULTRY EXPORT CERTIFICATE OF WHOLESOMENESS		MPA- 275001		
AREA OFFICE Jackson, MS	COUNTRY OF DESTINATION Grenada, West Indies	DATE ISSUED June 13, 1985		
EXPORTED BY (Applicant's name and address, including ZIP Code) Shelby Packing Co. Hwy 80 East Forest, MS 39074		PRODUCT EXPORTED FROM EST/PLANT NUMBER (if applicable) Est. P-950X		
CONIGNED TO (Name and address, including ZIP Code) Meat International Park Street St. George's Grenada, West Indies		CITY Forest, MS		
TOTAL MARKED NET WEIGHT 40,000 lbs	TOTAL CONTAINERS	<input checked="" type="checkbox"/> SLAUGHTERING PLANT <input type="checkbox"/> PROCESSING PLANT <input type="checkbox"/> WAREHOUSE <input type="checkbox"/> DOCKSIDE		
PRODUCT AS LABELED  Frozen Chicken Wings 40,000 lbs		MARKED WEIGHT OF LOT  1000	NUMBER OF PACKAGES IN LOT  439050	SHIPPING MARKS  P-950X
<input checked="" type="checkbox"/> As stated by applicant or contractor				
REMARKS 1. "The United States is free from exotic notifiable animal diseases such as foot and mouth disease, African swine fever, hog cholera, avian influenza and exotic Newcastle disease." 2. "Vaccination against the above disease is not permitted in the United States."				
<input type="checkbox"/> I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.				
<input checked="" type="checkbox"/> I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.				
NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM				
INSPECTOR AND CIRCUIT NUMBER  By order of the Secretary of Agriculture Daniel Landa, DVM, 510-03				
<small> This certificate is receivable in all ports of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture. </small>				
<small> MP FORM 120 (8/80) REPLACES MP FORMS 612-2 AND 904 WHICH ARE OBSOLETE </small>				
<small>ORIGINAL</small>				

